

[54] **NON-DAIRY CREAMER COMPOSITIONS**[75] **Inventor:** **David Stirling Gardiner,**
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England[21] **Appl. No.:** **710,065**[22] **Filed:** **July 30, 1976**[51] **Int. Cl.²** **A23D 5/00**[52] **U.S. Cl.** **426/613; 426/585;**
426/657; 426/658[58] **Field of Search** 426/98, 99, 250, 539,
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[56]

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[57]

ABSTRACT

This invention relates to non-dairy creamer compositions and, in particular, to non-dairy creamers based on sodium caseinate and having improved resistance to feathering.

8 Claims, No Drawings